

DERWENT-ACC-NO: 2003-715545
DERWENT-WEEK: 200419
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TITLE: Manufacturing extract and/or squeezed liquid useful as food/beverage, involves grinding raw material, homogenizing, dispersing in medium, extracting, emulsifying and removing dregs and/or squeezed dregs

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PATENT-ASSIGNEE:

ASSIGNEE	CODE
MEIJI DAIRIES CORP	MEIP
MEIJI MILK PROD CO LTD	MEIP

PRIORITY-DATA: 2001JP-365005 (November 29, 2001)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE
<u>JP</u> <u>2003164261</u> <u>A</u>	June 10, 2003	JA
<u>W0 03045157</u> <u>A1</u>	June 5, 2003	JA
<u>AU</u> <u>2002365357</u> <u>A1</u>	June 10, 2003	EN

DESIGNATED-STATES: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EC EE ES FI GB GD GE GH GM HR HU ID IL IN IS KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ OM PH PL PT RO RU SD SE SG SI SK SL TJ TM TN TR TT TZ UA UG US UZ VN YU ZA ZM ZW AT BE BG CH CY CZ DE DK EA EE ES FI FR GB GH GM GR IE IT KE LS LU MC MW MZ NL OA PT SD SE SK SL SZ TR TZ UG ZM ZW

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
JP2003164261A	November 29, 2001	2001JP-365005	
AU2002365357A1	November 21, 2002	2002AU-365357	
W02003045157A1	November 21, 2002	2002W0-JP12179	Based on

INT-CL-CURRENT:

TYPE	IPC	DATE
CIPS	<u>A23 F 3/16</u>	20060101
CIPS	<u>A23 F 3/18</u>	20060101

CIPS A23 F 3/34 20060101
CIPS A23 F 5/24 20060101
CIPS A23 F 5/26 20060101
CIPS A23 L 1/30 20060101
CIPS A23 L 2/38 20060101

ABSTRACTED-PUB-NO: JP 2003164261 A
BASIC-ABSTRACT:

NOVELTY - A method for manufacturing extract and/or squeezed liquid, involves grinding raw material, homogenizing, dispersing in medium at less than 60degreesC, extracting, emulsifying and removing dregs and/or squeezed dregs.

DESCRIPTION - An INDEPENDENT CLAIM is also included for high efficiency extract and/or squeezed liquid, which are obtained by preventing deterioration of flavor, quality and color tone of the extract.

USE - As food/beverage.

ADVANTAGE - The method efficiently provides extract and/or squeezed liquid in a short period of time.

ABSTRACTED-PUB-NO: JP 2003164261 A
EQUIVALENT-ABSTRACTS:

BIOLOGY

Preferred Materials: The raw materials are selected from coffee, green tea, black tea, oolong tea, herb tea, wild grass tea, chinese medicine tea, cocoa, vanilla, fruits or vegetables. The dispersion medium has low temperature of less than 50degreesC preferably -5-50degreesC. The dispersion medium is water, cow's milk dairy products, liquid of saccharides, sugar alcohol, mineral, vitamin, stabilizer, emulsifier and bacteriostatic. The mixture is homogenized using homogenous machine equipped with pump, which pours dispersion liquid at high voltage and high speed continuously in the homogenous valve. The valve has narrow gap.

A roasted coffee bean (in weight parts) (1) was ground and mixed with desalted water (20) at 20degreesC. The above mixture was homogenized at 150 kg/cm2 and centrifuged for 10 minutes to obtain extract. The obtained extract was found to have favorable flavor and color tone.

TITLE-TERMS: MANUFACTURE EXTRACT SQUEEZE LIQUID USEFUL FOOD BEVERAGE GRIND RAW MATERIAL HOMOGENISE DISPERSE MEDIUM EMULSION REMOVE DREG

DERWENT-CLASS: D13

CPI-CODES: D03-H01;

SECONDARY-ACC-NO:
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